DINNER SPECIALS

Starters

Bread Service 2
French Onion Soup 10
Butternut Squash Soup 10

Black Mission Figs & Crispy Prosciutto Flatbread
Fresh figs, crispy prosciutto, gruyere, bleu cheese, aged balsamico 16

Prosciutto & Burrata Bruschetta
Thinly sliced Prosciutto, with creamy burrata cheese, sautéed cherry tomatoes, toasted Sourdough bread with extra virgin olive oil and balsamic glaze 16

Oktoberfest is Here!

Bavarian Pretzel
Giant Bavarian soft pretzel, cheese sauce, mustard 15

Bavarian Style Shrimp Cocktail
5 Jumbo poached shrimp dressed in house remoulade sauce, served with crackers and lemon 19

German Style Ravioli with Chicken Butternut Squash
House made stuffed dumplings, poached chicken, butternut squash, chicken demi-glace 28

Oktoberfest Wurst Platter
Locally crafted Brat, Weiss and Bauren wurst, sweet and sour cabbage, spaetzle, house mustard 27

Boneless Beef Short Rib
Slow braised wine and spices, natural gravy, mashed potatoes, roasted butternut squash 42

Entrees

Certified Agus Beef T- Bone Steak
22oz T – Bone, grilled to perfection baked potato, compound butter, and broccolini. 59

Lobster Roll
Chunks of sweet lobster meat chopped with celery, lettuce, tomato, chives, lemon juice, mixed with a light mayo, kettle chips, and a pickle 36

Grass Fed 12oz Ribeye Steak
Gras fed ribeye, grilled to perfection, with Potato Dauphine, compound butter & asparagus 59

Nova Scotia Day Boat Halibut
Oven roasted, butter crumbed filet, roasted asparagus, lemon sauce, paprika couscous. 42

Homemade Fettuccine Pasta w/ Filet Mignon Tips
Fettuccine pasta, 6oz filet mignon tips tossed in a shallot sauce, dem-glace and cream 39

Artisan's Craft Beer on Draught

Americas 250 Lager 5.2% abv Draft $8 Pint

Artisans IPA 5.8% ABV $8 Pint

Artisans Blonde Ale 4.9 ABV $8 Pint

25th Anniversary Fall Ale 4.9% ABV $8 Pint

Oktoberfest 5.2%ABV $8 Pint

Pumpkin Ale 5.8%ABV $8 Pint

Screwdriver Juicy Orange Ale 4.9%ABV $8 Pint

Wine Specials

Angels Ink Pinot Noir – Rich, round and supple bursting with juicy crushed berries wrapped in warm vanilla spice **$25**

Sartori Di Verona Pinot Grigio - crisp acidity, and notes of honeysuckle, pear, and green apple. A light-bodied wine, perfect as a refreshing aperitif **$25**

Ferrari – Carano Siena -I Comprised of select lots of Sangiovese, Malbec, Petite Sirah and Cabernet Sauvignon. The vibrant wine boasts notes of blackberries, raspberry jam, cola, cinnamon and spice. Sweet oak notes and hints of butterscotch from barrel aging add layers of complexity **$10 glass /$30**